BP5304001

User manual

Thank you for choosing one of our high-quality products.

To ensure optimal and regular performance of your appliance please read this instruction manual carefully. It will enable you to navigate all processes perfectly and most efficiently. To refer to this manual any time you need to, we recommend you to keep it in a safe place. And please pass it to any future owner of the appliance.

We wish you much joy with your new appliance.

CONTENTS

SAFETY INFORMATION 2
- Children and vulnerable people safety 3
- General safety 3
- Installation 3
- Electrical connection 4
- Use 4
- Care and cleaning 4
- Risk of fire 5
- Pyrolytic cleaning 5
- Oven lamp 5
- Service centre 5
- Disposal of the appliance 5

PRODUCT DESCRIPTION 6
- General overview 6
- Oven accessories 7

BEFORE FIRST USE 7
- Initial Cleaning 8
- First connection to the mains 8
- Setting the time of day 8

DAILY USE 8
- Activating and deactivating the appliance 8
- Oven Functions 8
- Rapid heat-up function 9
- Display 9
- Buttons 10

CLOCK FUNCTIONS 10
- Setting the DURATION or END 10
- Setting the MINUTE MINDER 11
- Counter 11

USING THE ACCESSORIES 11
- Core temperature sensor 12
- Installing the Oven Accessories 13
- Combi Tray 13

ADDITIONAL FUNCTIONS 14
- Cooling fan 14
- Automatic switch-off 14

HELPFUL HINTS AND TIPS 15
- Inner side of door 15
- Baking on one oven level: 15
- Multileveled Baking 17
- Tips on baking 18
- Roasting with Turbo Grill 19
- Preserving 23
- Drying 23
- Core temperature sensor table 24

CARE AND CLEANING 25
- Pyrolytic cleaning 25
- Shelf rails 26
- Oven lamp 26
- Oven door and glass panels 27

WHAT TO DO IF... 28

INSTALLATION 29

DISPOSAL 31

GREAT BRITAIN & IRELAND - GUARANTEE/ CUSTOMER SERVICE 32

WWW.ELECTROLUX.COM 33

Subject to change without notice

⚠ SAFETY INFORMATION

Before the installation and use, read this manual carefully:

- For your personal safety and the safety of your property
- For the respect of the environment
- For the correct operation of the appliance.

Always keep these instructions with the appliance also if you move or sell it.
The manufacturer is not responsible if incorrect installation or use results in damage.

Children and vulnerable people safety

- This appliance can be used by children aged from 8 years and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in safe way and understand the hazards involved. Children shall not play with the appliance.
- Keep all packaging away from children. There is the risk of suffocation or physical injury.
- Keep children and animals away from the appliance when the door is open or the appliance is in operation. There is the risk of injury or other permanent disability.
- If the appliance has Child lock or Key lock function, use it. It prevents children and animals from accidental operation of the appliance.

General safety

- Do not change the specifications of this appliance. There is the risk of injury and damage to the appliance.
- Do not let the appliance stay unattended during operation.
- Switch off the appliance after each use.

Installation

- Only an approved electrician can install and connect the appliance. Contact an approved service centre. This is to prevent the risks of structural damage or physical injury.
- Make sure that the appliance is not damaged because of transport. Do not connect a damaged appliance. If necessary, contact the supplier.
- Remove all packaging, stickers and layers from the appliance before first use. Do not remove the rating plate. It can invalidate the guarantee.
- Make sure that the appliance is disconnected from the power supply during the installation.
- Be careful when you move the appliance. The appliance is heavy. Always use safety gloves. Do not lift the appliance by the handle.
- The electrical installation must have an isolation device which lets you disconnect the appliance from the mains at all poles. The isolation device must have a contact opening width of minimum 3 mm.
- You must have correct isolation devices: line protecting cut-outs, fuses (screw type fuses removed from the holder), earth leakage trips and contactors.
- Before the installation, make sure that the kitchen cabinet has the recess dimensions applicable.
- Make sure that the appliance is installed below and adjacent safe structures.
- Keep the minimum distances to the other appliances and units.
- The appliance cannot be positioned on a base.
- Built in ovens and built in cooking surfaces are attached with special connection system. To prevent damage to the appliance, only use an appliance with the appliances from the same manufacturer.

Electrical connection

- The appliance must be earthed.
- Make sure that the electrical data on the rating plate agree with your domestic power supply.
- Information on the voltage is on the rating plate.
- Always use a correctly installed shockproof socket.
- Do not use multi-way plugs, connectors and extension cables. There is the risk of fire.
- Do not replace or change the mains cable. Contact the service centre.
- Make sure not to squash or cause damage to the mains plug (if applicable) and cable behind the appliance.
- Do not pull the mains cable to disconnect the appliance. Always pull the mains plug – if applicable.

Use

- The appliance is only for domestic use. Do not use the appliance for commercial and industrial use.
- Only use the appliance for domestic cooking tasks. This is to prevent physical injury to persons or prevent damage to property.
- Do not use the appliance as a work surface or storage surface.
- The interior of the appliance and the accessories become hot during use. There is the risk of burns. Use safety gloves when you insert or remove the accessories or pots.
- Be careful when you remove or install the accessories to prevent damage to the oven enamel.
- Always stay away from the appliance when you open the door while the appliance is in operation. Hot steam can release. There is the risk of skin burns.
- To prevent damage or discoloration to the enamel:
  - do not put any objects directly on the appliance floor and do not cover it with aluminium foil;
  - do not put hot water directly into the appliance;
  - do not keep moist dishes and food in the appliance after you finish the cooking.
- Discoloration of the enamel has no effect on the performance of the appliance
- Do not apply pressure on the open door.
- Always close the appliance door when you cook, even while grilling.

Care and cleaning

- Before maintenance, switch off the appliance and disconnect the appliance from the power supply.
- Before maintenance, make sure that the appliance is cold. There is the risk of burns. There is the risk that the glass panels can break.
- Keep the appliance clean at all times. A build-up of fats or other foodstuff can result in a fire.
- Regular cleaning prevents the surface material from deteriorating
- Use a deep baking tray for very moist cakes to prevent that fruit juices cause stains that can be permanent.
- For your personal safety and the safety of your property, only clean the appliance with water and a soap. Do not use flammable products or products that can cause corrosion.

- Do not clean the appliance with steam cleaners, high-pressure cleaners, sharp objects, abrasive cleaning agents, abrasive sponges and stain removers
- If you use an oven spray, follow the instructions from the manufacturer.
- Do not clean the glass door with abrasive cleaning agents or metal scraper. Heat resistant surface of the inner glass can break and shatter.
- When the door glass panels are damaged they become weak and can break. You must replace them. Contact the service centre.
- Be careful when you remove the door from the appliance. The door is heavy!
- Do not clean catalytic enamel (if applicable).

Risk of fire

- Open the door carefully. The use of ingredients with alcohol can cause a mixture of alcohol and air. There is the risk of fire.
- Do not let sparks or open flames come near the appliance when you open the door.
- Do not put flammable products or items that are wet with flammable products, and/or fusible objects (made of plastic or aluminium) in, near or on the appliance.

Pyrolytic cleaning

- Do not leave the appliance unattended during Pyrolytic cleaning.
- Do not try to open the door and do not cut the power supply during Pyrolytic cleaning.
- Keep children away during pyrolytic cleaning. The appliance becomes very hot. There is the risk of burns.
- During pyrolytic cleaning, stubborn dirt can cause discoloration to the enamel. Discoloration to the enamel has no effect on the performance of the appliance

Oven lamp

- Disconnect the appliance from the power supply before the replacement of the oven lamp. There is the risk of electrical shock!

Service centre

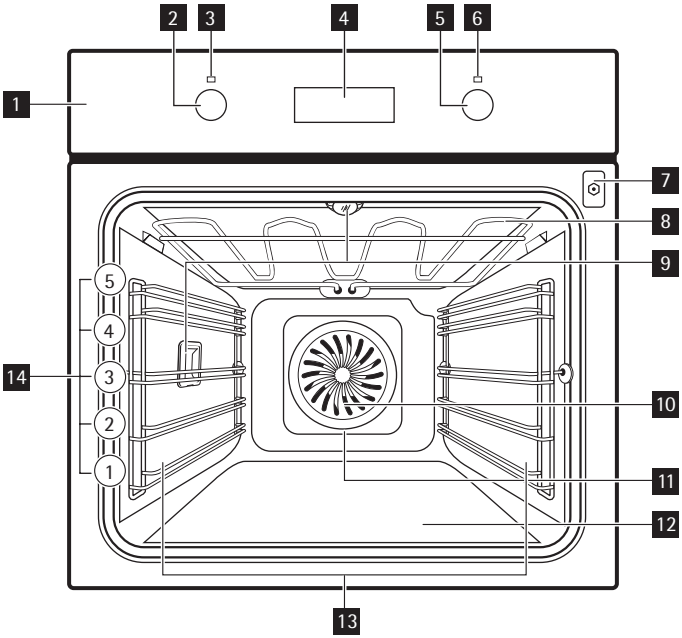
- Only an approved engineer can repair or work on the appliance. Contact an approved service centre.
- Use only original spare parts.

Disposal of the appliance

- To prevent the risk of physical injury or damage
  - Disconnect the appliance from the power supply.
  - Cut off the mains cable and discard it.
  - Discard the door catch. This prevents children or small animals from being closed inside of the appliance. There is the risk of suffocation.

PRODUCT DESCRIPTION

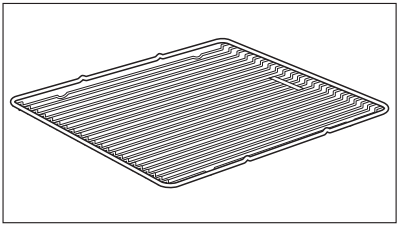
General overview



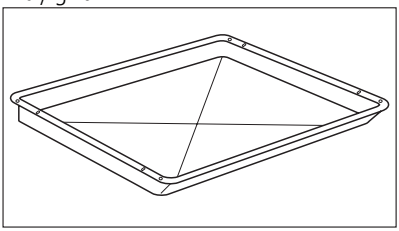
1 Control panel
2 Control knob for oven functions
3 Power indicator
4 Electronic programmer
5 Control knob for temperature
6 Temperature indicator
7 Core temperature sensor socket
8 Heating element
9 Lamp
10 Fan
11 Rear wall heating element
12 Bottom heat
13 Shelf rails, removable
14 Shelf positions

Oven accessories

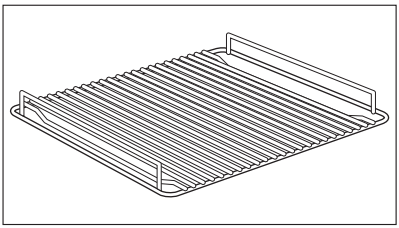
- **Nonstick oven shelf**
  For cookware, cake tins, roasts.



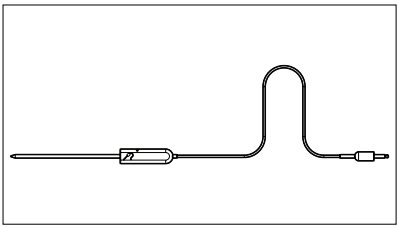
- **Combi tray**
  Set of Combi tray has the roasting pan and the inlay grid.



Use the inlay grid only with the roasting pan.



- **Core Temperature Sensor**
  To measure how far the meat is cooked.



BEFORE FIRST USE

WARNING!
Refer to "Safety information" chapter.

Initial Cleaning

- Remove all parts from the appliance.
- Clean the appliance before first use.

Refer to chapter "Care and Cleaning".

First connection to the mains

After first connection to the mains all symbols in the display are on for some seconds. For the subsequent few seconds the display shows software version.

Setting the time of day

After the software version goes off, the display shows **hr** and " **12:00** ". " **12** " flashes.

1. Press + or — to set current hour.
2. Press ⏲ to confirm (necessary only for first the setting, later new time will be saved automatically after 5 seconds).

   The display shows **min** and set hour. " **00** " flashes.
3. Press + or — to set current minutes.
4. Press ⏲ to confirm (necessary only for first the setting, later new time will be saved automatically after 5 seconds) .

   The Temperature/Time display shows new time.

Changing the time of day

You can change the time of day only if the oven is off.
Press ⏲ . The set time and symbol 🕘 flash in the display. To set new time use the procedure "Setting the time of day".

DAILY USE

WARNING!
Refer to "Safety information" chapter.

To use the appliance, press the control knob. The control knob comes out.

Activating and deactivating the appliance

1. Turn the oven functions control knob to select an oven function.
2. Turn the temperature control knob + / — to set a temperature.
3. To deactivate the appliance turn the oven functions control knob to off position **("0")** .

Oven Functions

Oven function		Application
°C»	Rapid Heat-up	To decreases the heat-up time.

Oven function		Application
	True Fan Cooking	To bake maximum on three oven levels at the same time. Decrease the oven temperatures (20-40 °C) compared with Conventional. And to dry food.
	Pizza Setting	To bake on one oven level food with a more intensive browning and a crispy base. Decrease the oven temperatures (20-40 °C) compared with Conventional
	Conventional Cooking	To bake and roast on one oven level.
	Bottom Heat	To bake cakes with crispy or crusty bases and to preserve food
	Defrosting	To defrost frozen food.
	Grilling	To grill flat food in the middle of the grill and to toast.
	Fast Grilling	To grill flat food in large quantities and to toast.
	Turbo Grilling	To roast larger joints of meat or poultry on one level. Also to gratinate and brown.
	Pyro Cleaning	For automatic pyrolytic cleaning of the oven. It burns off residual dirt in the oven. The oven heats up to approximately 500°C.

Rapid heat-up function

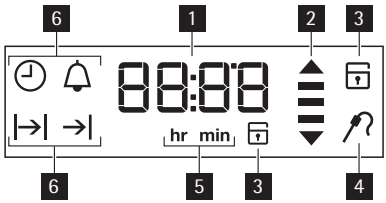
The rapid heat-up function decreases the heat-up time.

1. Set a Rapid Heat Up function. Refer to Oven function table.
2. Turn the temperature control knob + / — to set a temperature.
3. An acoustic signal operates when temperature is reached.
4. Set a correct oven function.

The rapid heat-up do not stop heat after an acoustic signal.

Display

1 Timer
2 Heating Up / Residual heat indicator
3 Door lock
4 Food Sensor
5 hr / min
6 Clock functions



Buttons

Button	Function	Description
	CLOCK	To set the clock function.
− , +	MINUS, PLUS	To set a value for temperature or time
	MINUTE MINDER	To set the minute minder. To switch ON/OFF light in oven cavity, hold button more than 3 seconds
°C	TEMPERATURE	To check temperature inside the oven cavity. To check the Food Sensor temperature, when is connected (if applicable). Use only when the oven function is set.

Heat-up / Residual heat indicator

If you activate an oven function, the bars in the display come on one by one. The bars show that the oven temperature increases or decrease

CLOCK FUNCTIONS

SYMBOL	FUNCTION	DESCRIPTION
	MINUTE MINDER	Use to set a countdown time. This function has no effect on the operation of the oven.
	TIME OF DAY	To set, change or control the time of day. Refer to 'Setting the time of day'.
	DURATION	Use only when the oven function is set to set how long the oven operates.
	END	Use only when the oven function is set to set when the oven stops. You can use Duration and End at the same time (Time delay), if the appliance is to be activate and deactivate automatically later.

Press again and again to switch between the clock functions.

To confirm settings of the clock functions use or wait 5 seconds for an automatic confirmation.

Setting the DURATION or END

1. Press again and again until the display shows or .
   or flashes in the display.
2. Press + or — to set minutes.
3. Press to confirm.
4. Press + or — to set the necessary hour.
5. Press to confirm.

A sound operates after the time ends for 2 minutes. |→| or →| symbol and time setting flash in the display. The oven stops.

6. Press any button or open the oven door to stop the sound.

If you press ⏲ button during setting hours for DURATION |→|, the appliance goes to setting of the END →| function.

When END function is activated the Timer/Residual heat indicator shows relation between Time of day and END time set.

Setting the MINUTE MINDER

Use to set a countdown (maximum 23:59 minutes) This function has no effect on the operation of the oven

Set the function when the appliance is off:

1. Press 🔔 .

   🔔 and " **00** " flash in the display.
2. Press + or — to set the seconds.
3. Use the same procedure to set minutes and hours.

   When you set hours, minutes replaced seconds on the display and hours replaced minutes. Symbol **hr** comes on the display.
4. MINUTE MINDER starts to operate automatically after 5 seconds.

After 90% of set cooking time an acoustic signal sounds.

5. When set time ends, an acoustic signal sounds for 2 minutes and " **00:00** " and 🔔 flash in the display.

You can set the MINUTE MINDER any time, even if the oven is off.

If you set the MINUTE MINDER when DURATION or END is running, the symbol 🔔 goes on the display. The Timer/Residual heat symbol shows relation between set and current DURATION (or END) time.

Counter

Use the Counter to monitor how long the oven operates. It is on immediately when the oven starts to heat.

Reset the Counter: press ⏲ again and again to see the Counter function. Press and hold — and + then the Counter start to count up again.

You can not use Counter when Duration or End is set.

USING THE ACCESSORIES

WARNING!
Refer to "Safety information" chapter.

Core temperature sensor

Core temperature sensor measures the core temperature of the meat. When the meat is at the set temperature, the appliance deactivates.

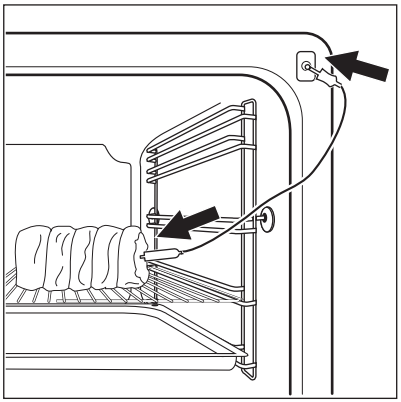
There are two temperatures to be set:

- the oven temperature: refer to the table for roasting;
- the core temperature: refer to the table for core temperature sensor;

Only use the food sensor supplied or genuine replacement parts.

1. Activate the appliance.
2. Put the point of the core temperature sensor (with the symbol on the handle) into the centre of the meat.
3. Put the core temperature sensor plug in the socket on the front of the appliance.

   The display shows food sensor symbol and default core temperature. When you use the core temperature sensor for the first time, the display shows 60°C as the default core temperature.



If you change the core temperature the new value will be saved and displayed during next use of the core temperature sensor.

4. Press + or — to set core temperature.

   flashes.
5. Press or the settings save automatically after 10 seconds.
6. Set the oven function and, if necessary, the oven temperature.

   The display shows current core temperature sensor temperature and (which shows the relation between current core temperature and set core temperature).

The core temperature sensor must stay in the meat and in the food sensor socket during the cooking process.

When the appliance calculates the provisional duration time for the first time, the Timer/Residual heat display shows "-" that changes position. When the first calculation ends, the Timer/Residual heat display shows the duration of the cooking process. Calculations are running in the background during the cooking process. Display is updated from time to time with new duration value.

7. When the meat is at the set core temperature, the symbol for the core temperature and core temperature sensor flash. An acoustic signal operates for two minutes.

   Press any button to stop an acoustic signal (except ON/OFF).
8. Remove the core temperature sensor plug from the socket . Remove the meat from the appliance.
9. Deactivate the appliance.

Every time you put the core temperature sensor in the socket, you need to set the duration and end time again.

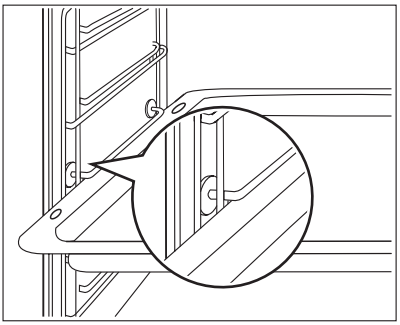
When you put the core temperature sensor plug in the socket, the display shows current core temperature. Touch $\overset{\circ}{C}_{3\,sec}$ to set the temperature that the Temperature/Time display shows during cooking with the core temperature sensor:

- first touch of $\overset{\circ}{C}_{3\,sec}$ - the display shows set core temperature which changes after every 10 seconds to current core temperature;
- second touch of $\overset{\circ}{C}_{3\,sec}$ - the display shows oven set temperature;
- third touch of $\overset{\circ}{C}_{3\,sec}$ - the display shows current oven temperature which changes after every 10 seconds to set oven temperature;

Installing the Oven Accessories

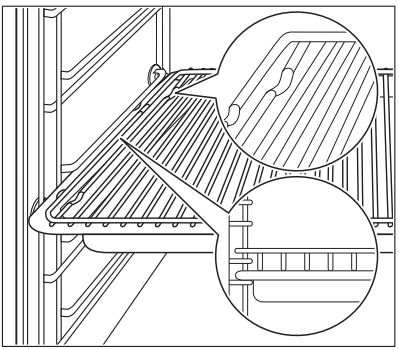
Put in the slide-in accessories so that the double side edges are at the back of the oven and point down to the bottom. Push the slide-in accessories between the guide-bars of one of the oven levels.

The (deep) roasting pan and the oven shelf have double side edges. These edges and the shape of the guide-bars causes the anti-tilt safety for the oven accessories.



Installing the oven shelf and (deep) roasting pan together

Put the oven shelf on the (deep) roasting pan. Push the (deep) roasting pan between the guide-bars of one of the oven levels.



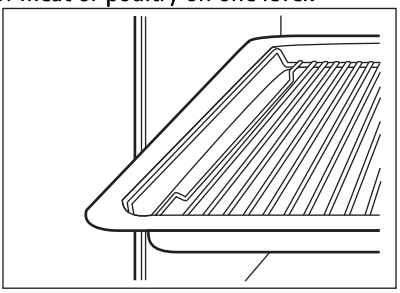
Combi Tray

The combi tray includes the inlay grid and the roasting pan. You can use the inlay grid on the two sides.

WARNING!
Risk of burns when removing the accessories from a hot oven.

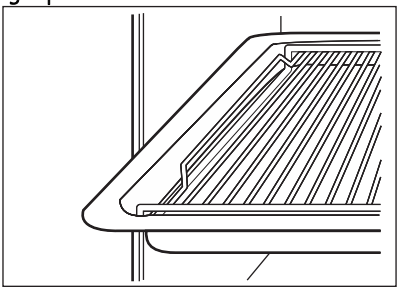
You can use the combi tray to roast larger pieces of meat or poultry on one level:

- Put the inlay grid inside the roasting pan so that the supports of the oven shelf point up.
- Put the roasting pan in the oven at the necessary level.



You can use the combi tray to grill flat dishes in large quantities and to toast:

- Put the inlay grid inside the roasting pan so that the supports of the oven shelf point downwards.
- Put the roasting pan in the oven at the necessary level.



ADDITIONAL FUNCTIONS

Child safety

You cannot activate the appliance on if the child safety device operates.

Activating/Deactivating the child safety device:

1. Do not set any oven function.
2. Press and hold 🔔 and + at the same time for minimum 2 seconds.
3. An acoustic signal sounds. **SAFE** goes on/out (when you activate/deactivate the Child safety) the Temperature/Time display.

Residual heat indicator

Display shows the residual heat indicator ≡ after end of every cooking sessions when the temperature inside oven cavity is more then 40°C. Use Temperature knob to show the oven temperature on the display.

Cooling fan

When the appliance operates, the cooling fan activates automatically to keep the surfaces of the appliance cool. If you deactivate the appliance, the cooling fan can continue to operate until the appliance cools down.

Automatic switch-off

For safety reasons the appliance deactivates itself after some time:

- if an oven function is running.
- if you do not change the oven temperature.

Oven temperature	Switch-off time
30 °C -120 °C	12.5 h.
120 °C - 200 °C	8.5 h.
200 °C -250 °C	5.5 h.
250 °C -maximum °C	3.0 h.

After an automatic switch-off, press a any button to operate the appliance again.

The Automatic switch-off works with all oven functions, except Light, Low temperature cooking, Food sensor, Duration, End, Time delay.

HELPFUL HINTS AND TIPS

Inner side of door

In some models on the inner side of the oven door you can find:

- the numbers of the shelf levels (selected models)
- information about the oven functions, recommended shelf levels and temperatures for typical dishes (selected models).

The temperature and baking times in the tables are guidelines only. They depend on the recipes, quality and quantity of the ingredients used.

Baking on one oven level:

Baking in tins

Type of baking	Oven function	Oven level	Temperature °C	Time Hours:Mins.
Ring cake or brioche	True Fan Cooking	1	150-160	0:50-1:10
Madeira cake/ fruit cakes	True Fan Cooking	1	140-160	1:10-1:30
Sponge cake	True Fan Cooking	1	140	0:25-0:40
Sponge cake	Conventional Cooking	1	160	0:25-0:40
Flan base - short pastry	True Fan Cooking	3	170-180 [1)]	0:10-0:25
Flan base - sponge mixture	True Fan Cooking	3	150-170	0:20-0:25
Apple pie (2tins Ø20cm, diagonally off set)	True Fan Cooking	1	160	1:10-1:30

Type of baking	Oven function	Oven level	Temperature °C	Time Hours:Mins.
Apple pie (2tins Ø20cm, diagonally off set)	Conventional Cooking	1	180	1:10-1:30
Savoury flan (e. g, quiche lorraine)	True Fan Cooking	1	160-180	0:30-1:10
Cheesecake	Conventional Cooking	1	170-190	1:00-1:30
Quark flan, round	Conventional Cooking	1	140 - 160	0:50-1:10

1) Pre-heat the oven

Cakes/pastries/breads on baking trays

Type of baking	Oven function	Oven level	Temperature °C	Time Hours:Mins.
Plaited bread/ bread crown	Conventional Cooking	3	170-190	0:30-0:40
Christmas stollen	Conventional Cooking	3	160-180 1)	0:40-1:00
Cream puffs/ eclairs	Conventional Cooking	3	160-170 1)	0:15-0:30
Swiss roll	Conventional Cooking	3	180-200 1)	0:10-0:20
Cake with crumble topping (dry)	True Fan Cooking	3	150-160	0:20-0:40
Buttered almond cake/sugar cakes	Conventional Cooking	3	190-210 1)	0:15-0:30
Fruit flans (made with yeast dough/sponge mixture) 2)	True Fan Cooking	3	150	0:35-0:50
Fruit flans (made with yeast dough/sponge mixture) 2)	Conventional Cooking	3	170	0:35-0:50
Fruit flans made with short pastry	True Fan Cooking	3	160-170	0:40-1:20
Yeast cakes with delicate toppings (e. g, quark, cream, custard)	Conventional Cooking	3	160-180 1)	0:40-1:20
Pizza (with a lot of topping) 2)	True Fan Cooking	1	180-200 1)	0:30-1:00
Pizza (thin crust)	True Fan Cooking	1	200-220 1)	0:10-0:25

Type of baking	Oven function	Oven level	Temperature °C	Time Hours:Mins.
Unleavened bread	True Fan Cooking	1	200-220	0:08-0:15
Tarts (CH)	True Fan Cooking	1	180-200	0:35-0:50

1) Pre-heat the oven
2) Use the drip tray or roasting tray

Biscuits

Type of baking	Oven function	Oven level	Temperature °C	Time Hours:Mins.
Short pastry biscuits	True Fan Cooking	3	150-160	0:06-0:20
Short bread/ Pastry Stripes	True Fan Cooking	3	140	0:20-0:30
Short bread/ Pastry Stripes	Conventional Cooking	3	160 1)	0:20-0:30
Biscuits made with sponge mixture	True Fan Cooking	3	150-160	0:15-0:20
Pastries made with egg white, merungues	True Fan Cooking	3	80-100	2:00-2:30
Macaroons	True Fan Cooking	3	100-120	0:30-0:60
Biscuits made with yeast dough	True Fan Cooking	3	150-160	0:20-0:40
Rolls	True Fan Cooking	3	160 1)	0:20-0:35
Rolls	Conventional Cooking	3	180 1)	0:20-0:35
Small cakes (20per tray)	True Fan Cooking	3	140 1)	0:20-0:30
Small cakes (20per tray)	Conventional Cooking	3	170 1)	0:20-0:30

1) Pre-heat the oven

Multileveled Baking

Cakes/pastries/breads on baking trays

Type of baking	True Fan Cooking	True Fan Cooking	Temperature in °C	Time Hours:Mins.
	Shelf positions from bottom			
	2 levels	3 levels		
Cream puffs/ Eclairs	1/4	-	160-180 1)	0:35-0:60
Dry streusel cake	1/4	-	140-160	0:30-0:60

1) Pre-heat the oven

Biscuits/small cakes/pastries/rolls

Type of baking	True Fan Cooking	True Fan Cooking	Temperature in °C	Time Hours:Mins.
	Shelf positions from bottom			
	2 levels	3 levels		
Short pastry biscuits	1/4	1/3/5	150-160	0:15-0:35
Short bread/ Pastry Stripes	1/4	1/3/5	140	0:20-0:60
Biscuits made with sponge mixture	1/4	-	160-170	0:25-0:40
Biscuits made with egg white, meringues	1/4	-	80-100	2:10-2:50
Macaroons	1/4	-	100-120	0:40-1:20
Biscuits made with yeast dough	1/4	-	160-170	0:30-0:60
Puff pastries	1/4	-	170-180 [1)]	0:30-0:50
Rolls	1/4	-	160	0:30-0:55
Small cakes (20per tray)	1/4	-	140[1)]	0:25-0:40

1) Pre-heat the oven

Tips on baking

Baking results	Possible cause	Remedy
The cake is not browned enough underneath	Wrong oven level	Place cake lower
The cake sinks (becomes soggy, lumpy, streaky)	Oven temperature too high	Use a slightly lower setting
The cake sinks (becomes soggy, lumpy, streaky)	Baking time too short	Set a longer baking time. **Baking times cannot be reduced by setting higher temperatures**
The cake sinks (becomes soggy, lumpy, streaky)	Too much liquid in the mixture	Use less liquid. Pay attention to mixing times, especially if using mixing machines
Cake is too dry	Oven temperature too low	Set oven temperature higher
Cake is too dry	Baking time too long	Set a shorter baking time
Cake browns unevenly	Oven temperature too high and baking time too short	Set a lower oven temperature and a longer baking time

Baking results	Possible cause	Remedy
Cake browns unevenly	Mixture is unevenly distributed	Spread the mixture evenly on the baking tray
Cake does not cook in the baking time given	Temperature too low	Use a slightly higher oven setting

Bakes and gratins

Dish	Oven function	Shelf position	Temperature °C	Time Hours:Mins.
Pasta bake	Conventional Cooking	1	180-200	0:45-1:00
Lasagne	Conventional Cooking	1	180-200	0:25-0:40
Vegetables au gratin	Turbo Grill or True Fan Cooking	1	160-170	0:15-0:30
Baguettes topped with melted cheese	Turbo Grill or True Fan Cooking	1	160-170	0:15-0:30
Sweet bakes	Conventional Cooking	1	180-200	0:40-0:60
Fish bakes	Conventional Cooking	1	180-200	0:30-1:00
Stuffed vegetables	Turbo Grill or True Fan Cooking	1	160-170	0:30-1:00

Roasting with Turbo Grill

Beef

Type of meat	Quantity	Oven function	Shelf position	Temperature °C	Time mins.
Pot roast	1-1.5 kg	Conventional Cooking	1	230	120-150
Roast beef or fillet: rare	per cm. of thickness	Turbo Grill	1	190-200 [1)]	5-6
Roast beef or fillet: medium	per cm. of thickness	Turbo Grill	1	180-190 [1)]	6-8
Roast beef or fillet: well done	per cm. of thickness	Turbo Grill	1	170-180 [1)]	8-10

1) Pre-heat the oven

Pork

Type of meat	Quantity	Oven function	Shelf position	Temperature °C	Time mins.
Shoulder, neck, ham joint	1-1.5 kg	Turbo Grill	1	160-180	90-120

Type of meat	Quantity	Oven function	Shelf position	Temperature °C	Time mins.
Chop, spare rib	1-1.5 kg	Turbo Grill	1	170-180	60-90
Meat loaf	750 g-1 kg	Turbo Grill	1	160-170	50-60
Porkknuckle (precooked)	750 g-1 kg	Turbo Grill	1	150-170	90-120

Veal

Type of meat	Quantity	Oven function	Shelf position	Temperature °C	Time mins.
Roast veal	1 kg	Turbo Grill	1	160-180	90-120
Knuckle of veal	1.5-2 kg	Turbo Grill	1	160-180	120-150

Lamb

Type of meat	Quantity	Oven function	Shelf position	Temperature °C	Time mins.
Leg of lamb, roast lamb	1-1.5 kg	Turbo Grill	1	150-170	100-120
Saddle of lamb	1-1.5 kg	Turbo Grill	1	160-180	40-60

Game

Type of meat	Quantity	Oven function	Shelf position	Temperature °C	Time mins.
Saddle of hare, leg of hare	up to 1 kg	Conventional Cooking	1	230 [1)]	30-40
Saddle of venison	1.5-2 kg	Conventional Cooking	1	210-220	35-40
Haunch of venison	1.5-2 kg	Conventional Cooking	1	180-200	60-90

1) Pre-heat the oven

Poultry

Type of meat	Quantity	Oven function	Shelf position	Temperature °C	Time mins.
Poultry portions	200-250g each	Turbo Grill	1	200-220	30-50
Half chicken	400-500g each	Turbo Grill	1	190-210	35-50
Chicken, poulard	1-1.5 kg	Turbo Grill	1	190-210	50-70
Duck	1.5-2 kg	Turbo Grill	1	180-200	80-100

Type of meat	Quantity	Oven function	Shelf position	Temperature °C	Time mins.
Goose	3.5-5 kg	Turbo Grill	1	160-180	120-180
Turkey	2.5-3.5 kg	Turbo Grill	1	160-180	120-150
Turkey	4-6 kg	Turbo Grill	1	140-160	150-240

Fish (steamed)

Type of meat	Quantity	Oven function	Shelf position	Temperature °C	Time mins.
Whole fish	1-1.5 kg	Conventional Cooking	1	210-220	40-60

Slow Grill

Food to be grilled	Oven level	Grilling time (mins.)	
		1st side	2nd side
Roast beef	3	30	20
Filet of beef	3	25	20
Chateaubriaud	3	25	20
Filet of pork	3	20	15
Chicken halfs	3	20	20
Chicken breasts with skin	3	15	10
Whole Fish	3	15	10

Fast Grill

Food to be grilled	Oven level	Grilling time	
		1st side	2nd side
Burgers	4	8-10	6-8
Pork fillet	4	10-12	6-10
Sausages	4	8-10	6-8
Fillet steaks, veal steaks	4	6-7	5-6
Fillet of beef, roast beef	3	10-12	10-12
Toast [1]	3	4-6	3-5
Toast with topping	3	6-8	-

1) Do not pre-heat

Pizza Setting

Type of baking	Shelf position	Temperature °C	Time Mins.
Pizza (thin crust)	1	200 - 230 [1]	15 - 20

Type of baking	Shelf position	Temperature °C	Time Mins.
Pizza (with a lot of topping)	1	180 - 200	25 - 35
Tarts	1	180 - 200	40 - 55
Spinach flan	1	160 - 180	45 - 60
Quiche Lorraine	1	170 - 190	45 - 55
Swiss Flan	1	170 - 190	45 - 55
Apple cake, covered	1	150 - 170	50 - 60
Vegetable pie	1	160 - 180	50 - 60
Unleavened bread	1	230[1)]	10 - 20
Puff pastry flan	1	160 - 180 [1)]	45 - 55
Flammekuchen (Pizza-like dish from Alsace)	1	230[1)]	15 - 25
Piroggen (Russian version of calzone)	1	180 - 200 [1)]	15 - 25

1) Pre-heat the oven

Defrosting Table

Dish	Defrosting time (mins.)	Further defrosting time (mins.)	Comment
Chicken, 1000 g	100-140	20-30	Place the chicken on an upturned saucer placed on a large plate Turn halfway through
Meat, 1000 g	100-140	20-30	Turn halfway through
Meat, 500 g	90-120	20-30	Turn halfway through
Trout, 150 g	25-35	10-15	-
Strawberries, 300 g	30-40	10-20	-
Butter, 250 g	30-40	10-15	-
Cream, 2 x 200 g	80-100	10-15	Cream can also be whipped when still slightly frozen in places
Gateau, 1400 g	60	60	-

Preserving

Soft fruit

Preserve	Temperature in °C	Cooking time until simmering in mins.	Continue to cook at 100°C in mins.
Strawberries, blueberries, raspberries, ripe gooseberries	160-170	35-45	-

Stone fruit

Preserve	Temperature in °C	Cooking time until simmering in mins.	Continue to cook at 100°C in mins.
Pears, guinces, plums	160-170	35-45	10-15

Vegetables

Preserve	Temperature in °C	Cooking time until simmering in mins.	Continue to cook at 100°C in mins.
Carrots [1)]	160-170	50-60	5-10
Cucumbers	160-170	50-60	-
Mixed pickels	160-170	50-60	5-10
Kohlrabi, peas, asparagus	160-170	50-60	15-20

1) Leave standing in oven when switched off

Drying

Vegetables

Food to be dried	Temperature in °C	Oven level		Time in hours (Guideline)
		1 level	2 levels	
Beans	60-70	3	1/4	6-8
Peppers	60-70	3	1/4	5-6
Vegetables for sour	60-70	3	1/4	5-6
Mushrooms	50-60	3	1/4	6-8
Herbs	40-50	3	1/4	2-3

Fruit

Food to be dried	Temperature in °C	Oven level		Time in hours (Guideline)
		1 level	2 levels	
Plums	60-70	3	1/4	8-10
Apricots	60-70	3	1/4	8-10
Apple slices	60-70	3	1/4	6-8
Pears	60-70	3	1/4	6-9

Core temperature sensor table

Beef

Food	Meat Core Temperature
Rib steak or fillet steak: rare	45 - 50 °C
Rib steak or fillet steak: medium	60 - 65 °C
Rib steak or fillet steak: well done	70 - 75 °C

Pork

Food	Meat Core Temperature
Shoulder of pork, ham joint, neck	80 - 82 °C
Chop (saddle), smoked pork loin	75 - 80 °C
Meat loaf	75 - 80 °C

Veal

Food	Meat Core Temperature
Roast veal	75 - 80 °C
Knuckle of veal	85 - 90 °C

Mutton / lamb

Food	Meat Core Temperature
Leg of mutton	80 - 85 °C
Saddle of mutton	80 - 85 °C
Roast lamb, leg of lamb	70 - 75 °C

Game

Food	Meat Core Temperature
Saddle of hare	70 - 75 °C
Leg of hare	70 - 75 °C
Whole hare	70 - 75 °C
Saddle of venison	70 - 75 °C
Leg of venison	70 - 75 °C

Fish

Food	Meat Core Temperature
Salmon	65 - 70 °C
Trouts	65 - 70 °C

Information on acrylamides

Important! According to the newest scientific knowledge, if you brown food (specially the one which contains starch), acrylamides can pose a health risk. Thus, we recommend that you cook at the lowest temperatures and do not brown food too much.

CARE AND CLEANING

WARNING!
Refer to "Safety information" chapter.

Notes on cleaning:
- Clean the front of the appliance with a soft cloth with warm water and cleaning agent.
- To clean metal surfaces use a usual cleaning agent
- Clean the oven interior after each use. Thus you can remove dirt more easily and it does not burn on.
- Clean stubborn dirt with a special oven cleaner.
- Clean all oven accessories (with a soft cloth with warm water and cleaning agent) after each use and let them dry.
- If you have nonstick accessories, do not clean them using an aggressive agents, sharp edged objects or dishwasher. It can cause a damage to the nonstick coating.

Pyrolytic cleaning

Remove all parts from the oven.

The pyrolytic cleaning procedure cannot start:
- If you do not remove the shelf rails or telescopic shelf runners (if supplied), the clock display shows 'C1'
- if you do not close the oven door correctly (the clock display shows „C3") .

1. Remove the worst of the residual dirt manually.
2. Set the Pyrolytic cleaning function (refer to section "Oven functions").
3. When |→| flashes, press + or — to set the necessary procedure:
   - **P1** 2:15 for a low degree of dirt,
   - **P2** 2:45 for a usual degree of dirt,

   After 2 seconds procedure starts.

To change length of selected procedure (**P1** or **P2**), press ⏲ to set |→| , then press + or — to set length for the pyrolytic procedure.
You can use the End function to delay start of the cleaning process.
When the oven reaches pre-set temperature, the door locks. The symbol 🔒 and the bars of the heat indicator come up, until the door unlocks again.

During pyrolytic cleaning the lamp is off.

Cleaning reminder

To remind you that the pyrolytic cleaning is necessary the cleaning reminder symbol flashes in the display **PYR** after every activating and deactivating the appliance for the next 10 seconds.

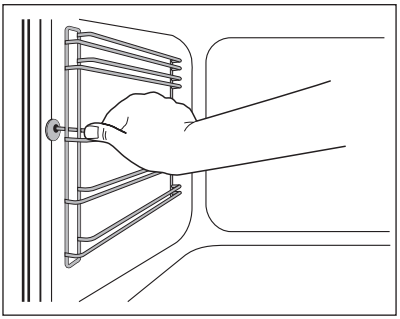
The cleaning reminder goes off the display:
- after end of the pyrolytic cleaning function;
- if you use + or — , when 🔒 is flashing;

Shelf rails

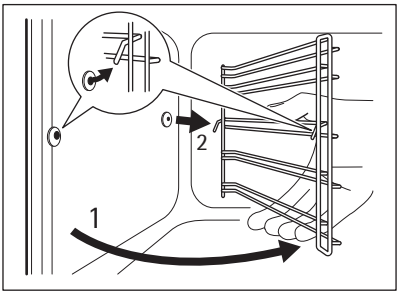
You can remove the shelf rails to clean the side walls.

Removing the shelf rail

1. Pull the front of the shelf rail away from the side wall.



2. Pull the shelf rail from the back of the side wall to remove it.



To install the shelf rail follow the procedure in reverse.

Valid with telescopic runners:
The retaining pins on the telescopic shelf runners must point to the front!

Oven lamp

WARNING!
There is a risk of electrical shock.
Oven lamp and the lamp glass cover can be hot.

Before you change the oven lamp:

- Deactivate the appliance.
- Remove the fuses from the fuse box or deactivate the circuit breaker.

CAUTION!
Put a cloth on the bottom of the interior of the appliance. It prevents damage to the lamp glass cover and the cavity.

Replacing the oven lamp:

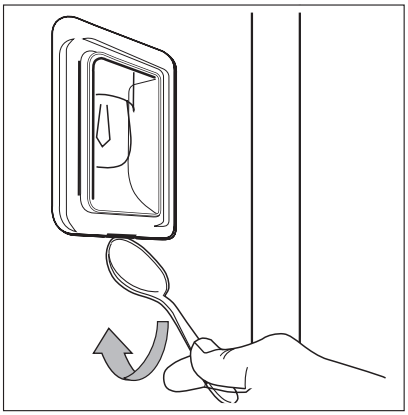
1. You can find the lamp glass cover at the cavity ceiling.
   Turn the lamp glass cover counterclockwise to remove it.
2. Clean the glass cover.
3. If necessary, replace the oven lamp with applicable 300°C heat-resistant oven lamp.

Use the same oven lamp type.

4. Install the glass cover.

Replacing the oven lamp:

1. You can find the lamp glass cover at the left side of the cavity.
   Remove the left shelf rail.
2. Use a narrow, blunt object (for example a teaspoon) to remove the glass cover. Clean the glass cover.
3. If necessary, replace the oven lamp with applicable 300°C heat-resistant oven lamp.



Use the same oven lamp type.

4. Install the glass cover.
5. Install the left shelf rail.

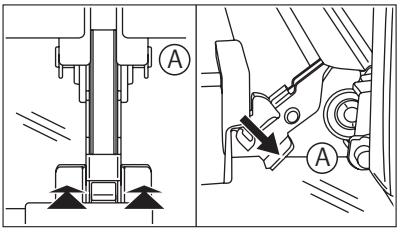
Oven door and glass panels

To clean the oven door, remove it.

CAUTION!
Be careful when you remove the door from the appliance. The door is heavy!

Removing the oven door

1. Open the oven door as far as it goes.
2. Fully press clamping levers (A) on the two door hinges.
3. Close the oven door until the first position (angle approximately 70°).
4. Hold of the oven door with one hand on each side and pull it away from the oven at an up angle.



To install the door follow the procedure in reverse.

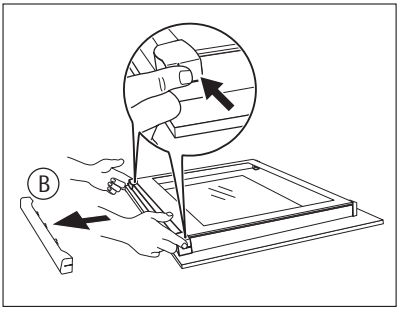
The number of glass panels if different for the different models.

CAUTION!
Put the oven door with the outer side down on a soft and level surface to prevent scratches.

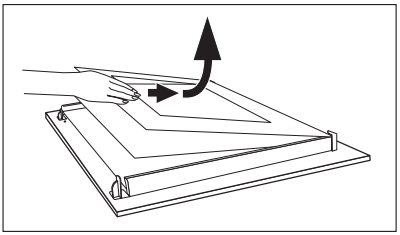
Removing and cleaning the door glass panels

1. Remove the oven door.

2. Hold the door t (B) on the top edge of the door at the two sides and push inwards to release the clip seal.
3. Pull the door t to the front to remove it.



4. Hold the door glass panels on their top edge one by one and pull them up out of the guide
5. Clean the door glass panels.



To install panels follow the procedure in reverse. Install the smaller panel first, then the larger.

WHAT TO DO IF...

WARNING!
Refer to "Safety information" chapter.

Problem	Possible cause	Solution
The oven does not heat up	The appliance is switched off	Switch on the appliance
The oven does not heat up	The clock is not set	Set the clock. Refer to "Setting the clock"
The oven does not heat up	The necessary settings are not set	Make sure, the settings are correct
The oven does not heat up	The automatic cut-out is switched on	Refer to „Automatic cut-out“
The oven does not heat up	The fuse is released	Make sure, if the fuse is the cause for the malfunction. If the fuse releases again and again, refer to an authorized electrician
The oven lamp does not operate	The oven lamp is defective	Replace the oven lamp.
The pyrolytic cleaning does not operate (the clock display shows „C1“)	The shelf runners/telescopic shelf runners are not removed	Remove side rails/oven shelf runners
The pyrolytic cleaning does not operate (the time display shows „C3“)	The door is not correctly closed or door lock is defective	Close the door correctly

Problem	Possible cause	Solution
The display shows C2	You want to start the pyrolytic cleaning or defrost function but you did not remove food sensor plug from the socket.	Remove the food sensor plug from the socket
The display shows F2	• The door is not closed correctly • The door lock is defect	• Close the door correctly • Switch off the appliance with the house fuse or the safety switch in the fuse box and switch it on again • If the display shows F2 again, refer to the Customer Care Department
The display shows an error code that is not in this list	There is an electronic fault	• Switch off the appliance with the house fuse or the safety switch in the fuse box and switch it on again • If the display shows the error code again, refer to the Customer Care Department

If you cannot find a solution to the problem yourself, contact your dealer or the service centre.
The necessary data for the service centre is on the rating plate. The rating plate is on the front frame of the oven cavity.

We recommend that you write the data here:

Model (MOD.) .....

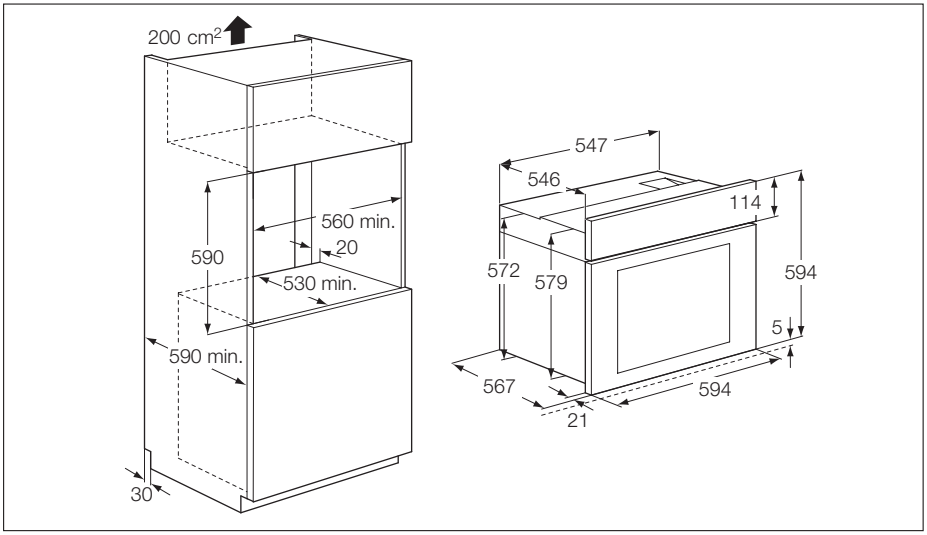
Product number (PNC) .....

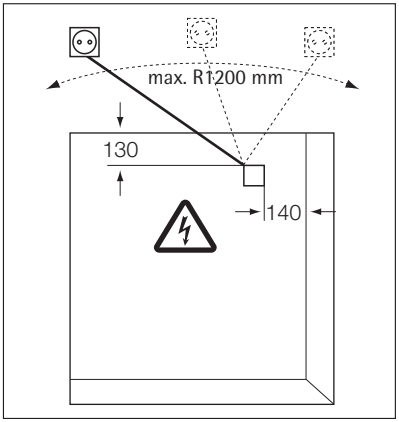
Serial number (S.N.) .....

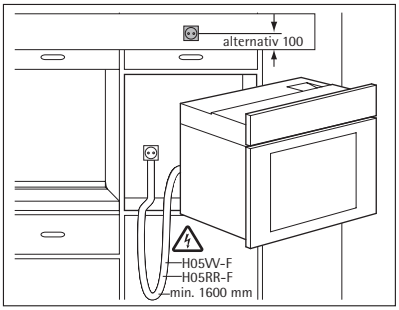
INSTALLATION

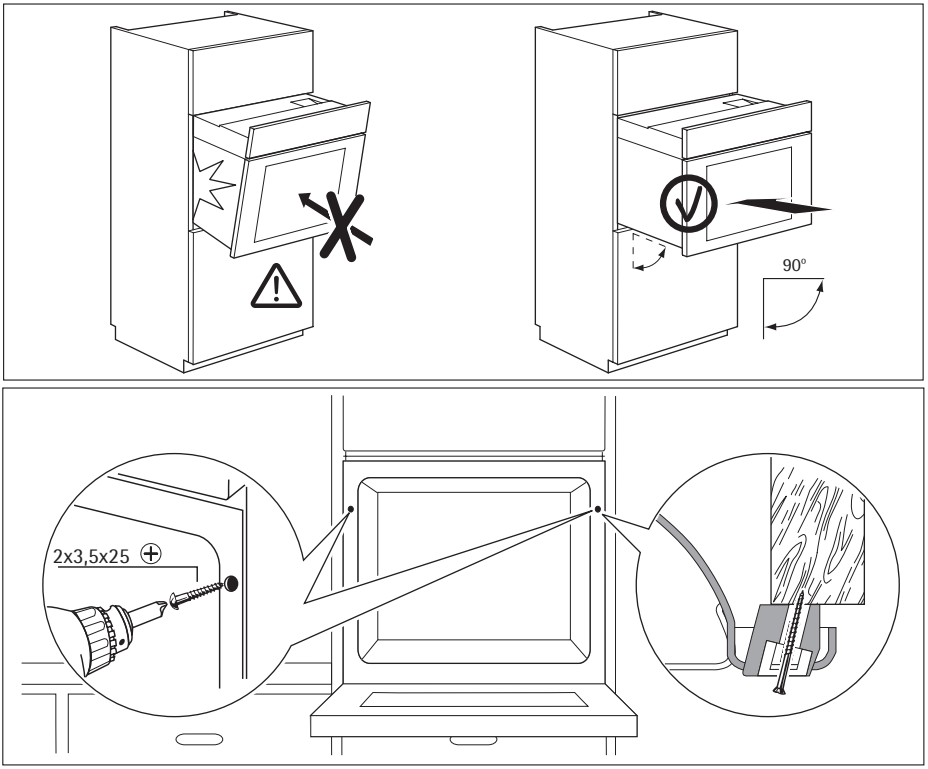
WARNING!
Refer to "Safety information" chapter.

The built-in unit must meet the stability requirements of DIN 68930.


200 cm²
560 min.
20
590
530 min.
590 min.
30
547
546
114
572
579
594
5
567
594
21


max. R1200 mm
130
140


alternativ 100
H05VV-F
H05RR-F
min. 1600 mm



DISPOSAL

The symbol on the product or on its packaging indicates that this product may not be treated as household waste. Instead it should be taken to the appropriate collection point for the recycling of electrical and electronic equipment. By ensuring this product is disposed of correctly, you will help prevent potential negative consequences for the environment and human health, which could otherwise be caused by inappropriate waste handling of this product. For more detailed information about recycling of this product, please contact your local council, your household waste disposal service or the shop where you purchased the product.

Packaging material

The packaging material is environmentally-friendly and recyclable. Plastic parts are marked with international abbreviations such as PE, PS, etc. Dispose of the packaging material in the containers provided for this purpose at your local waste management facility.

GB IE GREAT BRITAIN & IRELAND - GUARANTEE/CUSTOMER SERVICE

Standard guarantee conditions

We, Electrolux, undertake that if within 12 months of the date of the purchase this Electrolux appliance or any part thereof is proved to be defective by reason only of faulty workmanship or materials, we will, at our option repair or replace the same FREE OF CHARGE for labour, materials or carriage on condition that:

- Appliance has been correctly installed and used only on the electricity supply stated on the rating plate.
- Appliance has been used for normal domestic purposes only, in accordance with manufacturer's instructions.
- Appliance hasn't been serviced, maintained, repaired, taken apart or tampered with by person not authorised by us.
- Electrolux Service Force Centre must undertake all service work under this guarantee
- Any appliance or defective part replaced shall become the Company's property.
- This guarantee is in addition to your statutory and other legal rights.

Exclusions

- Damage, calls resulting from transport, improper use, neglect, light bulbs, removable parts of glass, plastic.
- Costs for calls to put right appliance which is improperly installed, calls to appliances outside United Kingdom.
- Appliances found to be in use within a commercial environment, plus those which are subject to rental agreements.
- Products of Electrolux manufacturer that are not marketed by Electrolux

Service and Spare Parts. Please contact your local Service Force Centre: **08445 616 616** (Call will be routed to Service Force Centre covering your postcode area). For address of local Service Force Centre and further information, please visit: **www.service-force.co.uk** Before calling out an engineer, please ensure you have read the details under the heading "What to do if...". When you contact the Service Force Centre you will need to give the following details: Your name, address and postcode, your telephone number, clear concise details of the fault, model and serial number of the appliance (found on the rating plate), the purchase date. Please note a valid purchase receipt or guarantee documentation is required for in guarantee service calls.

Customer Care. Please contact our Customer Care Department: Electrolux Major Appliances, Addington Way, Luton, Bedfordshire, LU4 9QQ or visit our website at www.electrolux.co.uk

Customer Care Department,	Tel: (Calls may be recorded for training purposes)
Electrolux	08445 613 613
AEG-Electrolux	08445 611 611
Zanussi-Electrolux	08445 612 612

For Customer Service in The Republic of Ireland please contact us at the address below:
Electrolux Group (Irl) Ltd, Long Mile Road, Dublin 12, Republic of Ireland
Tel: +353 (0)1 4090751, Email: service.eid@electrolux.ie

GB **European Guarantee:** This appliance is guaranteed by Electrolux in each of the countries listed at the back of this user manual, for the period specified in the appliance guarantee or otherwise by law. If you move from one of these countries to another of the countries listed, the appliance guarantee will move with you subject to the following qualifications:-

- The appliance guarantee starts from the date you first purchased the appliance which will be evidenced by production of a valid purchase document issued by the seller of the appliance.
- The appliance guarantee is for the same period and to the same extent for labour and parts as exists in your new country of residence for this particular model or range of appliances.
- The appliance guarantee is personal to the original purchaser of the appliance and cannot be transferred to another user.
- The appliance is installed and used in accordance with instructions issued by Electrolux and is only used within the home, i.e. is not used for commercial purposes.
- The appliance is installed in accordance with all relevant regulations in force within your new country of residence.

The provisions of this European Guarantee do not affect any of the rights granted to you by law.

WWW.ELECTROLUX.COM

Albania	+35 5 4 261 450	Rr. Pjeter Bogdani Nr. 7 Tirane
Belgique/België/Belgien	+32 2 363 04 44	Bergensesteenweg 719, 1502 Lembeek
Česká republika	+420 261302111	Budějovická 3, Praha 4, 140 21
Danmark	+45 70 11 74 00	Sjællandsgade 2, 7000 Fredericia
Deutschland	+49 180 32 26 622	Fürther Str. 246, 90429 Nürnberg
Eesti	+37 2 66 50 030	Pärnu mnt. 153, 11624 Tallinn
España	+34 902 11 63 88	Carretera M-300, Km. 29,900 Alcalá de Henares Madrid
France	08 44 62 26 53	www.electrolux.fr
Great Britain	+44 8445 616 616	Addington Way, Luton, Bedfordshire LU4 9QQ
Hellas	+30 23 10 56 19 70	4, Limnou Str., 54627 Thessaloniki
Hrvatska	+385 1 63 23 338	Slavonska avenija 3, 10000 Zagreb

Ireland	+353 1 40 90 753	Long Mile Road Dublin 12
Italia	+39 (0) 434 558500	C.so Lino Zanussi, 26 - 33080 Porcia (PN)
Latvija	+371 67313626	Kr. Barona iela 130/2, LV-1012, Riga
Lietuva	+370 5 278 06 03	Ozo 10a, LT-08200 Vilnius
Luxembourg	+352 42 431 301	Rue de Bitbourg, 7, L-1273 Hamm
Magyarország	+36 1 252 1773	H-1142 Budapest XIV, Erzsébet királyné útja 87
Nederland	+31 17 24 68 300	Vennootsweg 1, 2404 CG - Alphen aan den Rijn
Norge	+47 81 5 30 222	Risløkkvn. 2 , 0508 Oslo
Österreich	+43 18 66 400	Herziggasse 9, 1230 Wien
Polska	+48 22 43 47 300	ul. Kolejowa 5/7, Warszawa
Portugal	+35 12 14 40 39 39	Quinta da Fonte - Edificio Gonçalves Zarco - Q 35 -2774-518 Paço de Arcos
Romania	+40 21 451 20 30	Str. Garii Progresului 2, S4, 040671 RO
Schweiz - Suisse - Svizzera	+41 62 88 99 111	Industriestrasse 10, CH-5506 Mägenwil
Slovenija	+38 61 24 25 731	Gerbičeva ulica 98, 1000 Ljubljana
Slovensko	+421 (02) 32141334	Electrolux Slovakia s.r.o., Electrolux Domáce spotrebiče SK, Seberíniho 1, 821 03 Bratislava
Suomi	www.electrolux.fi	
Sverige	+46 (0)771 76 76 76	Electrolux Service, S:t Göransgatan 143, S-105 45 Stockholm
Türkiye	+90 21 22 93 10 25	Tarlabaşı caddesi no : 35 Taksim İstanbul
Россия	+7 495 937 7837	129090 Москва, Олимпийский проспект, 16, БЦ "Олимпик"
Україна	+380 44 586 20 60	04074 Київ, вул.Автозаводська, 2а, БЦ "Алкон"

www.aeg-electrolux.com/shop

892944993-A-042010